

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	23 Septembe	r 2020	
	DAY	MONTH	YEAR
Requested by:		, Constituent Liaison	
	Name	Positi	ON
Transmitted by:			
		Field Office Executive R	
	Name	Positi	ON
Were electronic files sent?			
$YES \square$	$No \square$		
How many people are curren	ntly being cohorte	ed/quarantined due to sickr	ness?
Number of people currently	cohorted/quaran	tined due to sickness:	21
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently formal	ly counted in this facility?	
Number of people mo	ost recently form	ally counted in the facility:	332
How many people formally	counted in this fa	cility describe themselves	as the following gender?
Female: 13			
<i>Male:</i> 319			
Nonbinary: 0			
Prefer not to say: 0			

How many people formally counted in this facility describe themselves as transgender?
Number of people that describe themselves as transgender: 7
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 21
How many people have left the facility this week?
Number of people who left the facility this week: 43
How many people and where did those who left the facility go?
Released into community: unknown
Formally removed from the United States: unknown
Moved to other facility: unknown
Other: unknown
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 90
Female: 13
Male: [77
COVID-19 CONFIRMED CASES*: New Cases this week: Total to date since March 30, 2020
Detainees: 4 51
ICE Employees: 0 2
GEO Employees: 0
DOCUMENTS RECEIVED:
Daily Kitchen Opening and Closing Checklists
RECEIVED
RECEIVED $oxtimes$ NOT RECEIVED \Box
Temperature Logs
RECEIVED \square NOT RECEIVED \square Law and Leisure Library Logs
RECEIVED extstyle extstyle extstyle NOT RECEIVED extstyle extstyle Medical Staffing Update
RECEIVED $m{m{\boxtimes}}$ NOT RECEIVED \Box

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on September 21st, 2020. All population numbers current as of September 23rd, 2020

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of September 22, 2020

- 1-Health Services Administrator
- 0-Assistant Health Services Administrator*
- 13-RN's
- 12-LPN's *
- 1 -Medical Doctor
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 3-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 0-Agency RN's*

TEMPERATURE CHECKS:

Documents attached.

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 9/14-9/18 were provided. Each dorm averaged from 2-4 detainees accessing the library. Log indicate that dorms that did not use the library were either new intake dorms, on restriction, or were offered and refused

COVID-19 UPDATES:

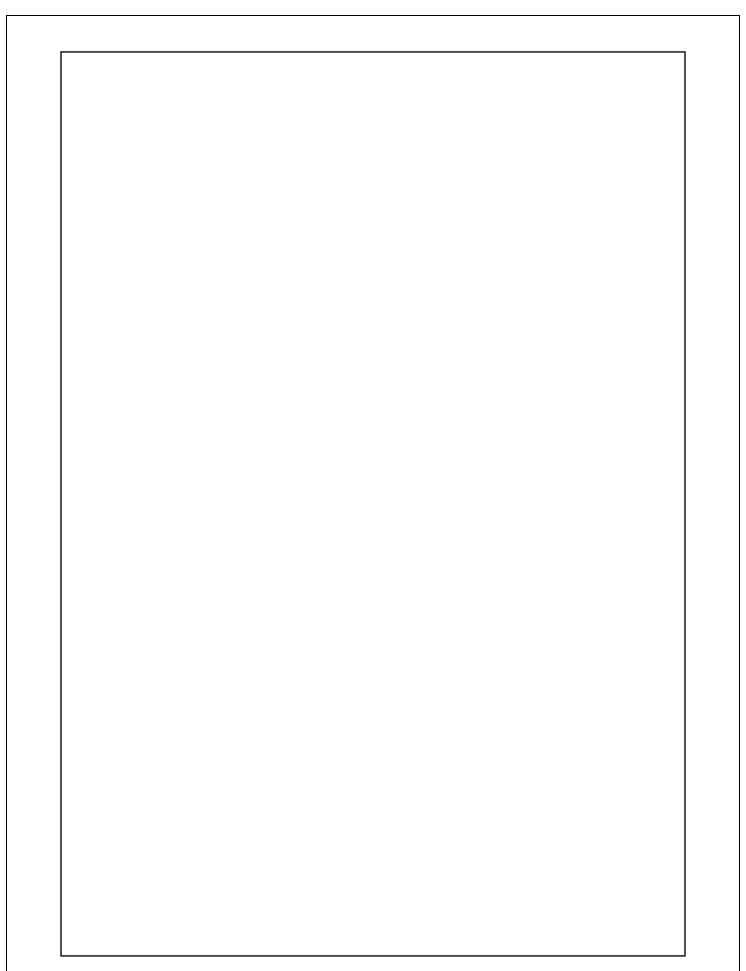
- 2 Confirmed ICE staff members on ice.gov as of 9/24/20
- 48 Confirmed Detainees on ice.gov as of 9/24/20

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. They informed me that they have no staff members, ICE or GEO, that have tested positive. They have reported four (4) new positive case amongst the detainees, they are all new arrivals that has been placed in a 14-day cohort.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

^{*}Less staffing from last weeks report

^{**}Per required GEO reporting to local agencies 9/24/20



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020		CYCLE 4 WEEK-AT-A-GLA
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal	Chicken Fajitas	Beef Patty on Bun
	Scrambled Eggs	Grilled Peppers & Onions	Hash Browns
	Potatoes	Rice	Colesiaw
	Jeliy or Salsa	Pinto Beans	Shredded Lettuce
	Biscuit or Tortillas	Tortillas	Onion
	Margarine	Lemon Cake	Ketchup
	Sugar	Fortified Sugar Free Tea	Salad Dressing
	Coffee		Fortified Sugar Free Beverage
	Milk 2 %		
TUESDAY	Dry Cereal	Chicken Fried Steak	Chicken Spaghetti
	Pancakes	Cream Gravy	Beans
	Syrup	Rice	Peas and Carrots
	Turkey Ham	Green Beans	Green Salad/ Dressing
	Margarine	Dinner Roll	Dinner Roll
	Sugar	Margarine	Margarine
	Coffee	Fortified Sugar Free Tea	Spice Cake
	Milk 2 %		Fortified Sugar Free Beverage
VEDNESDAY	Farina	Taco Casserole	Chicken Leg Quarter
	Eggs	Rice	Potatoes Augratin
	Cream Gravy	Pinto Beans	Mixed Vegetables
	Biscult/Margarine	Salsa	Beans
	Sugar	Green Salad w/ Dressing	Dinner Roll / Margarine
	Coffee	Combread/Margarine	Bread Pudding
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
THURSDAY	Oatmeal	Fideo w/ Meat Sauce	Turkey Bologna
	Turkey Ham	Com	Beans
	Coffee Cake	Green Beans	Macaroni Salad
	Fruit	Green Salad w/ Dressing	Lettuce / Onion
	Sugar	Roll	Salad Dressing
	Coffee	Margarine	Sub Roll
	Milk 2 %	Fortified Sugar Free Tea	Fruit
	Margarine	Formied Sugar Flee Tea	
RIDAY	Dry Cereal	Breaded Fish	Fortified Sugar Free Tea
RIDAT	French Toast	Rice	Turkey Hot Dogs / Buns
	_	* * * * *	Chili
	Syrup	Mixed Vegetables	Beans Betate Select
	Turkey Sausage	Pinto Beans	Potato Salad
	Margarine	Ketchup	Colesiaw
	Sugar	Roll	Onlon
	Coffee	Margarine	Mustard
	Milk 2%	Fortified Sugar Free Tea	Fruit Cobbler
			Fortified Sugar Free Beverage
SATURDAY	Oatmeal	Tamale Pie	Chicken Stir Fry
	Scrambled Eggs	Rice	Rice
	Turkey Sausage	Beans	Carrots
	Jelly	Cole Slaw	Bread
	Biscuits	Combread w/ Margarine	Margarine
	Margarine	Pineapple Cake	Yellow Cake
	Sugar	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Coffee		
	Milk 2 %		
SUNDAY	Dry Cereal	Turkey, Sliced	Enchilada Casserole
	Scrambled Eggs w/ T-Sausage	Potato Salad	Spanish Rice
	Refried Beans	Colesiaw	Pinto Beans
	Grilled Potatoes/Ketchup	Lettuce	Salsa
	Salsa	Onion	Salad/ Dressing
	Tortillas	Mustard / Mayo	Cornbread
	Sugar	Bread	Margarine
	Coffee	Brownie	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Beverage	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



ADULT CYCLE MENUS

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MENU DATE:	5/15/2020		CYCLE 3 WEEK-AT-A-GLAI
	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal	Sloppy Joe on Bun	Polish Sausage
	Turkey Ham	Potato Salad	Rice
	Pancakes	Carrots	Grilled Cabbage
	Syrup	Lettuce & Tomato Salad	Beans
	Margarine	Dressing	Roll
	Sugar	Onion	Margarine
	Coffee	Spice Cake w/ Icing	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Taco Meat	Chicken Patty
	T-Sausage Gravy	Spanish Rice	Whipped Potatoes
	Diced Potatoes	Beans	Gravy
	Fruit	Salsa	Peas & Carrots
	Biscuit / Margarine	Shredded Lettuce	Bread
	Sugar	Shredded Cheese	Margarine
	Coffee	Tortillas	Fruit Cobbler
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
VEDNESDAY	Oatmesi	Chopped BBQ Chicken	Fideo w/ Meat Sauce
	Turkey Sausage	Pinto Beans	Green Beans w/ Onlons
	Pancakes	Potsto Salad	Shredded Lettuce
	Syrup	Cole Slaw	Dressing
	Margarine	Margarine	Garlic Bread
	Sugar	Bun	Fruit
	Coffee	Yellow Cake / Choc loing	Margarine
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Cream of Rice	Enchilada Casserole	Fajlta Meat
	Turkey Sausage	Spanish Rice	Grilled Onlons & Peppers
	Coffee Cake	Pinto Beans	Refried Beans
	Sugar	Salsa	Grilled Potatoes
	Coffee	Salad/Dressing	Salsa
	Milk 2 %	Combread	Margarine
	Margarine	Margarine	Tortilla
	Fresh Fruit	Baked Apple Crisp	Fortified Sugar Free Beverage
		Fortified Sugar Free Tea	
RIDAY	Dry Cereal	Tuna Salad	Chili Mac
	Creamed Meat Gravy	Grilled Potatoes	Pinto Beans
	Fried Potatoes	Green Beans	Corn Salad
	Biscuit	Cole Slaw	Garden Salad / Dressing
	Margarine	Ketchup	Roll
	Sugar	Bread / Margarine	Margarine
	Coffee	Brownie	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
SATURDAY	Oatmeal	Turkey, Sliced	Meatballs
	Scrambled Eggs	Vegetarian Beans	Mixed Vegetables
	Turkey Sausage	Com Salad	Rice
	Gravy	Mustard	Lettuce Salad
	Biscult	Mayo	Dressing
	Margarine	Bread	Ketchup
	Sugar	Margarine	Roll
	Coffee	Cake w/ Icing	Margarine
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
BUNDAY	Dry Cereal	Chicken Salad	Salisbury Steak w/ Gravy
	Scrambled Eggs w/ T-Ham	Potato Salad	Rice
	Salsa	Carrot & Celery Sticks	Carrots
	Cinnamon Roll	Green Beans	Beans
	Tortilla	Shredded Lettuce	Tortillas
	Sugar	Опіоп	Strawberry Cake
	Coffee	Bread	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	<u> </u>

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 09-20200 Shift Checklist	AN	Л	P	M	:0/90 A	VI Time	,,,		PM
TO THE RESIDENCE OF THE PROPERTY OF THE PROPER	STATE OF THE PERSON NAMED IN	Yes	No	Yes		Commi	71110		
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		×		K					
no skin infections		×		4					
no diarrhea		8		1					
Kitchen is in good general appearance		y		Ve					
All kitchen equipment operational & clean		×		1/4					
All tools and sharps inventoried		K		Y					
All areas secure, lights out, exits locked				P					
DISH MACHINE	Temperature			Wash 150+	Rinse 18	80+			
Temperature according to manufacturer's specifications	Breakfast			157	184				
and chemical agent used in Final Rinse	Lunch Dinner		155	1.78					
			ner	158	185	,			
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110	°F+	200 g	מומו	
Final Rinse Temps determined by chemical agent used			Break		11.2	115		200	Span
			Lun	ch	110	115		Dir	1001
			Dinr	er	112	115	-	700	ppm
FREEZER and WALK-IN	Ter	mper	ature	THE REAL PROPERTY.	Freezer 0°F	Walk-in	Wal	k-in 2	la la la
					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	- 7.4	38.4	35	29	
Record temperatures, Freezer and Walk-ins	-			PM	-5.3	39.6	35	3.7	
DRY STORAGE	Temper	ratur	e 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas	T. P. B. O		Continue of the last of the la	PM	68	68			
Water Temps & Handwash Areas	AM		PN						
	105-120	°F	105-12	20 °F					
	1200		121						

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9/19/2020/ Shift Checklist	A	M	PI	M		Comme	ents	Acces Section 1997	
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		X		¥					
no skin infections		×		X					
no diarrhea		X		4					
Kitchen is in good general appearance		X		4					
All kitchen equipment operational & clean		X		4					
All tools and sharps inventoried		X		×					
All areas secure, lights out, exits locked				1					
DISH MACHINE	Temperature '			Wash 150+	Rinse 18	30+			
Temperature according to manufacturer's specifications	Breakfast			150	183				
and chemical agent used in Final Rinse	Lunch		161	188					
			Dinn	er	151	135			
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+		200 p	ma		
Final Rinse Temps determined by chemical agent used			Break		122	122		2009	
			Lunch		112	122		200	PODIA
ý			Dinn		1.25	105			'F' 12.
FREEZER and WALK-IN	Те	mper	ature	NO ROBERT STREET	Freezer 0°F	Walk-in	Wal	k-in 2	1
CONTRACTOR					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	- Co. (35.9	3:-	7.2	
	PM		-11.3	3200	:39	,6			
Record temperatures, Freezer and Walk-ins				PIVI	-11 ")	1) (. 11 5 .	/ /		
DRY STORAGE	Tempo	eratur	e 45-8		Spice Room	Store Rm			
DRY STORAGE Record temperatures Dry Storage Areas	Tempo	eratur			Spice Room	Store Rm	, , ,		
DRY STORAGE	Tempe	eratur		30 °F	Spice Room				
DRY STORAGE Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas			AT SERVICE LINES AND A	AM PM	Spice Room	Store Rm			
DRY STORAGE Record temperatures Dry Storage Areas	AM 105-120			AM PM	Spice Room	Store Rm		TO SECURE OF SECURE	

Signature, Cook Supervisor (AM)

7 ROOD DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1 13 2)				Time:	OFTHAM	Time:	18	06 P	M
Shift Checklist	A)	M	PI	N		Comme	nts	name was seen	
	No	Yes	No	Yes					
All areas secure, no evidence of theft		1		Contin					
Workers reported to work, no open sores		1/20		7					
no skin infections		V		7					
no diarrhea		2		>o_					
Kitchen is in good general appearance		54		7					
All kitchen equipment operational & clean		4		7					
All tools and sharps inventoried		\searrow		4					
All areas secure, lights out, exits locked				1		THE RESERVE OF THE PARTY OF THE		-	
DISH MACHINE		Temp			Wash 150+	Rinse 18	-		
Temperature according to manufacturer's specifications	Breakfast Lunch Dinner		151	12	195				
and chemical agent used in Final Rinse					15 1	13	2_		
			THE PERSON NAMED IN COLUMN	-	155	100)		
POT and PAN SINK		Temp	eratu		Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break		1/5		1	2 -	porty
			Lun		115	12:	_	20	-Oppn
			Din	ner	116	120		200	ppm
FREEZER and WALK-IN	Т	emper	rature		Freezer 0°F	Walk-in	1,127,127,127,127	k-in 2	. 1
					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	1-4:	1.6	-: 8		
Record temperatures, Freezer and Walk-ins				PM	-5.2	38.6	.5	7.4	
DRY STORAGE	Temp	eratu	re 45-		Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	62	64			
Record temperatures, Dry Storage Areas				PM	60	60			
				MARINE MANAGES					
Water Temps & Handwash Areas	AN			M					
	105-12	20 °F		20 °F					
	115		116			SALES HERE AND STREET STREET			

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Signature, Cook Supervisor (AM)	DATE	Signature, Cook Supervisor (PM
EOOD SERVICE MANAGER	DATE	
FOOD SERVICE MANAGER	DATE	





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PN	M		I Time	ents		
SIMIL CIDOCKIDE	No	Yes	No	Yes					
All areas secure, no evidence of theft		×							
Workers reported to work, no open sores		\times		X					
no skin infections		\mathcal{F}		X					
no diarrhea		×		Y					
Kitchen is in good general appearance		><		Y					
All kitchen equipment operational & clean		100		Ý.					
All tools and sharps inventoried		8		Y					
All areas secure, lights out, exits locked				Y		-			
DISH MACHINE		Temp	eratu	re	Wash 150+	Rinse 180+			
Temperature according to manufacturer's specifications	Breakfast			154	160				
and chemical agent used in Final Rinse	Lunch			155	185				
			Din	ner	155	185	-		
POT and PAN SINK	Temperature		re	Wash 110 °F+	Rinse 110 °F+		200 p	pm	
Final Rinse Temps determined by chemical agent used	Breakfast			1750	17200		J-3000		
			Lun	ch	112	115		200 pp	
			Din	ner	115	116		2001	
FREEZER and WALK-IN	Т	empe	rature		Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3.2	39	157	74	
Record temperatures, Freezer and Walk-ins				PM	-l+.1	32.3	37	.3	
DRY STORAGE	Temp	eratu	re 45-	-80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	68	53		Market Statement and Sch	-
Water Temps & Handwash Areas	AN 105-12	NOT 1-1		M 20 °F		A NAME OF THE PARTY OF THE PART			
	10	0	172	<i>y</i> ,					

Signature, Cook Supervisor (AM)

DATE

Signature Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





Secure Services "

FOOD SERVICE UNIT: <u>195- AURORA KITCHEN</u>

OPENING and CLOSING CHECKLIST

Date: 09./6 20 Shift Checklist	AM	P			Time:				
	No Ye		Yes						
All areas secure, no evidence of theft	Υ.	177.80 TV TV TV				-		···	
Workers reported to work, no open sores	大		X						
no skin infections	1		7						
no diarrhea	۲		V						
Kitchen is in good general appearance	X		7						
All kitchen equipment operational & clean	<i>></i>		V						
All tools and sharps inventoried	X		Ý						
All areas secure, lights out, exits locked			ÌÝ						
DISH MACHINE				Wash 150+	Rinse 180+				
Temperature according to manufacturer's specifications	Breakfast			157	184				
and chemical agent used in Final Rinse	Lunch		16	188					
	Dinner		13-2	185					
POT and PAN SINK	Temperatur		re	Wash 110 °F+	Rinse 110 °F+		1 200 1 1 1 1 1		
Final Rinse Temps determined by chemical agent used		Breal	cfast	112-	120		200 pp		
		Lur	ıch	ille					
		Din	ner	116	126		2.0t	to Do m	
FREEZER and WALK-IN	Тетр	erature)	Freezer 0°F or below	Walk-in 35-40 °F		k-in 2 40 °F	1	
Record temperatures, Freezer and Walk-ins			AM	-62.2		3/			
Record temperatures, Freezer and Walk-ins			PM	-44.3	36.5	30			
DRY STORAGE	Temperat	ure 45		Spice Room	Store Rm		1.4		
Record temperatures Dry Storage Areas		······································	AM	680	68"				
Record temperatures, Dry Storage Areas			PM	62	63				
Water Temps & Handwash Areas	AM 105-120 °F	i -	M						
	105-120 4	103-	120 °F		ļ	 		 	

Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

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Secure Services "

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

N 1-0 00					10 "		,	>	
ate: 04 15-2-020					el30 AM			C PM	
Shift Checklist		M	PN			Comme	nts		***********
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X		10.					
Workers reported to work, no open sores		X		X					
no skin infections		K		\checkmark				**************************************	
no diarrhea		X		\times					
Citchen is in good general appearance		K	<u> </u>	×					
All kitchen equipment operational & clean		X		×		 			
All tools and sharps inventoried	<u></u>	¥		·<					
All areas secure, lights out, exits locked				X					
DISH MACHINE	Temperature			Wash 150+	Rinse 18	0+			
Temperature according to manufacturer's specifications	Breakfast			15(e	182				
and chemical agent used in Final Rinse	Lunch			/51	185				
	<u> </u>	Dinner 152				154			
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110 °F+		200 ppill		
Final Rinse Temps determined by chemical agent used	Breakfast			112	115		200	001	
		Lunch		112	113		2000	9 /	
		Dinn		ner	12.5	121		700	ングンン
FREEZER and WALK-IN	Т	'empe	rature		Freezer 0°F or below	Walk-in 35-40 °F	35-	lk-in 2 40 °F	***************************************
Record temperatures, Freezer and Walk-ins				AM	-7.80	37	3	5°	
Record temperatures, Freezer and Walk-ins				PM	15	36	3,	Ì	
DRY STORAGE	Tem	peratu	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	69	68			
Record temperatures, Dry Storage Areas				PM	CH.	64		·	
Water Temps & Handwash Areas	Al			M					
***************************************	105-1			20 °F					خو
	<u>L 12</u>	0	130						
	1-18-2) Q.Z.	3 <u>0</u>	4	Ela	12		2	
gnature, Cook Supervisor (AM)	DATE			Signati	ure, Cook Supervi	isor (PM)	1	e e	
Ston 3.	16:3)					v		
OOD SERVICE MANAGER D	ATE								





Secure Services "

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: Shift Checklist	A	M	PN	Л		Commer	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores	•	7		X					
no skin infections		7*		X	;				
no diarrhea		×.		X					
Kitchen is in good general appearance		_×.		×					
All kitchen equipment operational & clean		°X.		X					
All tools and sharps inventoried		20		X					
All areas secure, lights out, exits locked		10.00		X					
DISH MACHINE		Temp	eratu	·e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications	Breakfast			14.2	167				
and chemical agent used in Final Rinse	Lunch			155	190				
			Dinr	er	151	189			
POT and PAN SINK	Temperatur			re	Wash 110 °F+	Rinse 110 °F+		200 ppm	
Final Rinse Temps determined by chemical agent used			Break	fast	1/0	1/4			,
			Lun	ch	112	120		200 DM	
			Dinr	ner	123	121		2007	Fin
FREEZER and WALK-IN	T	empe	rature	-	Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	or below	33-40 F	- 33		
Record temperatures, Freezer and Walk-ins				PM	-ú	39	3,0		
DRY STORAGE	Temn	eratu	re 45-		Spice Room	Store Rm		-	
Record temperatures Dry Storage Areas	псиир	C1 25 C4	10 45	AM	1/ 9	62			
Record temperatures, Dry Storage Areas				PM	63	64			*****
	1							WWW	
Water Temps & Handwash Areas	AN 105-12	ı	P	М 20 ℉					

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date:

9-21-2020

		1		
Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	69.2	104.4		
South-B				
South-C	79.6	104,3		
South-D	70.3	10411		
South-E	71,2	Fruse		
South-F	71.9	104.2		
South-G	70.7	Inuse		
South-L	72.1	104.3		
South-M	725	Inuse		
South-N	721	Fnuse		
South-X	71.2	104.1		
South-Y	69,3	104.1		
South-Z	68.5	Iruse		
South SMU	75.7	1, ruse 104, 2		
South SM - Shower 3		,		
MED ISO- Room 1	N/A		N/A	N/A
MED ISO- Room 2	N/A		N/A	N/A
MED ISO- Room 3	N/A		N/A	N/A
MEDICAL				

PRINT:	San	Hunson	SIGN:	M	
Write Legil	oly		•		

Temperature is taken with a Fluke Mod 52 Digital Thermometer

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	70.90 70.51 70.00 69.01
B-1 B-2 B-3 B-4	69.21 71.71 69.71 70.51
C-1 C-2 C-3 C-4	70.11 69.21 69.50 70.00
E-1 E-2	71.41 71.21
D-1	72.70
ISOLATION	71.21
PATIENT ROOM	71.71
INTAKE/RECEIVING	71.91

perior Building



Intake

N/A

North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

56	ecure Ser	vices '*							
Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
9-21-20	A-1	9-2130	Inuse						
	A-2		104,5						
	A-3		104.5						
	A- 4		104,6						
	B-1		104,6						
	B-2		104.6						
	B-3		104.5						
	B-4		THE						
	C-1		104.8						
	C-2		104.8						
	С-3		104.7						
	C-4		104.5						
	D-1		104.5				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	r	104.5				N/A	N/A	N/A
	E-2	l	104.5						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A

PRINT: Son Hanson					SIGN: 9-21-2020				
Write Legi	i bly						<u> </u>		
Medical Sh	10wers Ten	nperature	Log						
			Name:			I	Date:		
ROOM									
542	540	538	536	534	523	522	Tub Room		
		-							
Temperatur	re Taken wit	h a Fluke M	od 52 Digit	al Thermo	meter				

N/A

N/A

N/A

N/A

N/A